



RED PEPPER RAVIOLI with MOREL SAUCE

1 red pepper, seeded
2 cups flour
2 eggs
Pinch of salt
1 cup ground venison or beef
1 tablespoon chopped parsley
½ onion, chopped
1½ cup whole milk
4 tablespoons butter
2 cups morel mushrooms, chopped

Now We're
Cookin'!
with
Martha Daniels

Ravioli Dough - Blend the pepper in a food processor until liquid. Set aside in small bowl so pulp will rise to surface. Measure out 3 tablespoons of the pulp and set the rest aside for sauce. Place the flour in a bowl, add salt, then eggs and the pulp. Mix together and form in ball. Set aside to rest.

Ravioli Filling - Brown the meat in a skillet and add the parsley and onion. Season with salt and pepper. Let cool. Roll out the dough very thin with pasta machine or rolling pin. Cut the dough in half. Place small balls of filling about 1½ inches apart on one half of the dough. Place the other half on top and cut with pastry cutter. Seal the edges by pinching together. Bring a large pan of salted water to boil. Place raviolis in water and boil for 8-10 minutes until desired doneness. Remove carefully with slotted spoon.

Morel Sauce - Saute mushrooms in 1 tablespoon of butter until tender and set aside. Place milk and red pepper in saucepan and bring to a boil. Whisk in the butter and add mushrooms. Salt and pepper to taste.

Serve sauce over ravioli. Top with Parmesan cheese.